



## TANGY LIMAS, SQUASH & TOMATOES

2 cups water  
2 cups frozen lima beans (large)—1# bag will work  
2 onions, chopped  
2 teaspoons olive oil  
4 small yellow summer squash, sliced into half circles  
3 sprigs fresh thyme or 1 teaspoon dried  
2 teaspoons fresh dill weed or ½ teaspoon dried  
2 cups chopped tomatoes  
Juice of one lemon  
½ cup crumbled feta cheese—about 3 ounces  
Black pepper to taste

Bring water to a boil in a saucepan and add the limas; cook about 10 minutes, until tender. While limas cook, sauté onions in the oil in a large skillet until translucent. Add the squash, thyme and dill and sauté 2-3 minutes. Add tomatoes, and cooked limas (drained), plus lemon juice, feta, and black pepper. Cook until feta is soft. Serve immediately.

I use this as a main dish, since it has beans and cheese, but you can leave out the cheese for those who don't eat cheese.

**Adapted from *Moosewood Cooks at Home*, by the *Moosewood Collective*.**